

Silvana Katia Tischer Seraglio

List of Publications by Year in descending order

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586496

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1249
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Compounds in <i>Euterpe</i> Fruits: Composition, Digestibility, and Stability – A Review. <i>Food Reviews International</i> , 2023, 39, 369-396.	4.3	3
2	Protein profile and antioxidant capacity of processed seeds from two common bean (<i>Phaseolus</i>)	1.3	4
3	Dual-Opposite Injection Capillary Electrophoresis for Simultaneous Determination of Minerals and Aliphatic Organic Acids in Beer: Development, Validation, and Application. <i>Food Analytical Methods</i> , 2022, 15, 2440-2450.	1.3	1
4	Grumixama (<i>Eugenia brasiliensis</i> Lamarck) functional phytochemicals: Effect of environmental conditions and ripening process. <i>Food Research International</i> , 2022, 157, 111460.	2.9	4
5	Pyrrrolizidine alkaloids and beehive products: A review. <i>Food Chemistry</i> , 2021, 342, 128384.	4.2	40
6	Quality changes during long-term storage of a peculiar Brazilian honeydew honey: “Bracatinga” <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103769.	1.9	11
7	Aliphatic organic acids and sugars in seven edible ripening stages of juçara fruit (<i>Euterpe edulis</i>)	1.9	15
8	Aliphatic organic acids as promising authenticity markers of bracatinga honeydew honey. <i>Food Chemistry</i> , 2021, 343, 128449.	4.2	20
9	Assessment of Sorbate and Benzoate Content in Mustard, Ketchup and Tomato Sauce by Sub-Minute Capillary Electrophoresis. <i>Food Technology and Biotechnology</i> , 2021, 59, 376-384.	0.9	3
10	Physicochemical properties and biological activities of bracatinga honeydew honey from different geographical locations. <i>Journal of Food Science and Technology</i> , 2021, 58, 3417-3429.	1.4	9
11	Quality, composition and health-protective properties of citrus honey: A review. <i>Food Research International</i> , 2021, 143, 110268.	2.9	37
12	Effect of long-term and heating storage on honey visible spectrum: an alternative parameter for quality monitoring of bracatinga honeydew honey. <i>Journal of Food Science and Technology</i> , 2021, 58, 4815-4822.	1.4	2
13	Determination of 5-hydroxymethylfurfural in tomato-based products by MEKC method. <i>Journal of Food Composition and Analysis</i> , 2021, 100, 103927.	1.9	7
14	Physicochemical characterization of honeys from Brazilian monitored beehives. <i>European Food Research and Technology</i> , 2021, 247, 2709-2719.	1.6	5
15	Current status of the gastrointestinal digestion effects on honey: A comprehensive review. <i>Food Chemistry</i> , 2021, 357, 129807.	4.2	20
16	Determination of Phenolic Compounds in Three Edible Ripening Stages of Yellow Guava (<i>Psidium</i>) 110-115.	1.4	11
17	Composition and potential health effects of dark-colored underutilized Brazilian fruits – A review. <i>Food Research International</i> , 2020, 137, 109744.	2.9	30
18	Incorporation of uvaia (<i>Eugenia pyriformis</i> Cambess) pulp in yogurt: A promising application in the lactose-free dairy product market. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14829.	0.9	10

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19	Use of visible spectrophotometric fingerprint and chemometric approaches for the differentiation of <i>Mimosa scabrella</i> Bentham honeydew honey. <i>Journal of Food Science and Technology</i> , 2020, 57, 3966-3972.	1.4	6
20	Sensorial quality of sugarcane juice with the addition of fruits pulp from the semi-arid. <i>Research, Society and Development</i> , 2020, 9, e200973745.	0.0	1
21	Influência da pasteurização nas características químicas, físicas e microbiológicas de polpa de uvaia (<i>Eugenia pyriformis</i> Cambess). <i>Research, Society and Development</i> , 2020, 9, e993975192.	0.0	0
22	Functional and technological potential of arabica coffee oils. <i>Research, Society and Development</i> , 2020, 9, e700997702.	0.0	1
23	Antibiotic residues in honey: a public health issue. <i>Research, Society and Development</i> , 2020, 9, e1739119604.	0.0	7
24	An overview of physicochemical characteristics and health-promoting properties of honeydew honey. <i>Food Research International</i> , 2019, 119, 44-66.	2.9	95
25	Blackberry (<i>Rubus ulmifolius</i> Schott): Chemical composition, phenolic compounds and antioxidant capacity in two edible stages. <i>Food Research International</i> , 2019, 122, 627-634.	2.9	66
26	Differentiation of honeydew honeys and blossom honeys: a new model based on colour parameters. <i>Journal of Food Science and Technology</i> , 2019, 56, 2771-2777.	1.4	8
27	Physicochemical characteristics of bracatinga honeydew honey and blossom honey produced in the state of Santa Catarina: An approach to honey differentiation. <i>Food Research International</i> , 2019, 116, 745-754.	2.9	49
28	DETERMINAÇÃO DE COMPOSTOS FENÓLICOS POR LC-MS/MS E CAPACIDADE ANTIOXIDANTE DE ACEROLA EM TRÊS ESTÁDIOS DE MATUREZAMENTO COMESTÍVEIS. <i>Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos</i> , 2019, 4, 96-110.	0.1	2
29	Vitamin C, total phenolics, and antioxidant capacity of fruits cultivated in Brazil. <i>Brazilian Journal of Food Research</i> , 2019, 10, 93.	0.0	0
30	Nutritional and bioactive potential of Myrtaceae fruits during ripening. <i>Food Chemistry</i> , 2018, 239, 649-656.	4.2	93
31	Phenolic Compounds Determined by LC-MS/MS and In Vitro Antioxidant Capacity of Brazilian Fruits in Two Edible Ripening Stages. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 302-307.	1.4	33
32	Effects of gastrointestinal digestion models <i>in vitro</i> on phenolic compounds and antioxidant activity of <i>juçara</i> (<i>Euterpe edulis</i>). <i>International Journal of Food Science and Technology</i> , 2018, 53, 1824-1831.	1.3	13
33	Mineral profile as a potential parameter for verifying the authenticity of bracatinga honeydew honeys. <i>LWT - Food Science and Technology</i> , 2018, 97, 390-395.	2.5	25
34	Free amino acid determination by GC-MS combined with a chemometric approach for geographical classification of bracatinga honeydew honey (<i>Mimosa scabrella</i> Bentham). <i>Food Control</i> , 2017, 78, 383-392.	2.8	62
35	Effect of <i>in vitro</i> gastrointestinal digestion on the bioaccessibility of phenolic compounds, minerals, and antioxidant capacity of <i>Mimosa scabrella</i> Bentham honeydew honeys. <i>Food Research International</i> , 2017, 99, 670-678.	2.9	73
36	Proteome comparison for discrimination between honeydew and floral honeys from botanical species <i>Mimosa scabrella</i> Bentham by principal component analysis. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4515-4519.	1.7	18

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37	Development and validation of a LC-ESI-MS/MS method for the determination of phenolic compounds in honeydew honeys with the diluted-and-shoot approach. Food Research International, 2016, 87, 60-67.	2.9	94
38	Chemical composition, bioactive compounds and antioxidant capacity of juÃ§ara fruit (Euterpe edulis) Tj ETQq0 0 0,rgBT /Overlock 10 T	2.9	114
39	Nitrate and nitrite in commercial samples of conventional, organic and hydroponic leafy vegetables. Emirates Journal of Food and Agriculture, 0, , 812.	1.0	6
40	AUTENTICIDADE DE MÃ%IS: UMA BREVE REVISÃfO SOBRE FINGERPRINTS E MARCADORES QUÃMICOS. , 0, ,		0
41	SIMULTANEOUS DETERMINATION OF ALIPHATIC ORGANIC ACIDS AND AMINO ACIDS IN FLORAL HONEY: ANALYTICAL VALIDATION IN CAPILLARY ELECTROPHORESIS. , 0, ,		0